



## **WELCOME TO JAPANESE RESTAURANT KOBE**

Our concept is simple. We provide only fresh ingredients and our chefs know like no other how to apply the principles of the Japanese cuisine in preparing our dishes. Either you sit at one of our teppanyaki tables, our sushi bar or a private table... We strive to give you an amazing dining experience.

### **OUR CHEFS ARE THE STARS OF SHOW**

Cooking in front of you. We love for you to capture your dining experience in our restaurant and we are always proud to see/read/hear it back on Social Media. But we kindly ask you to please ask our chefs permission first, when you wish to photograph them.

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### **WELKOM BIJ JAPANS RESTAURANT KOBE**

Ons concept is eenvoudig. We gebruiken alleen verse ingrediënten en onze chefs weten als geen ander hoe ze de principes van de Japanse keuken moeten toepassen bij de bereiding van onze gerechten. Of u nu zit aan de teppanyaki tafel of sushibar, of gewoon aan een privé tafel... we streven ernaar u een geweldige diner ervaring te bezorgen.

### **ONZE CHEFS ZIJN DE STERREN VAN ONS RESTAURANT**

Of u nu zit aan de teppanyaki tafel of aan de sushibar, u ziet onze chefs recht voor u in actie. We vinden het geweldig als u uw ervaringen in ons restaurant vast wilt leggen.

We zijn heel trots om het terug te zien op Social Media en om uw recensies en beoordelingen terug te lezen. Maar we vragen u vriendelijk om eerst toestemming te vragen aan onze chefs als u ze wilt fotograferen.

*Dōmo arigatōgozaimashita!*

# MENU

## TEPPANYAKI

### TORI €77

3 Kinds of Appetizers

Drieluikje

Japanese Soup

Japanse soep

Chicken Thigh

Malse kip

Tenderloin Steak or Shrimps

Ossehaas of garnalen

Chef's Dessert

Dessert van de dag

### NAMI €80

3 Kinds of Appetizers

Drieluikje

Japanese Soup

Japanse soep

Catch of the Day

Vis van het seizoen

Tenderloin Steak or Shrimps

Ossehaas of garnalen

Chef's Dessert

Dessert van de dag

### KOBE €95

3 Kinds of Appetizers

Drieluikje

Japanese Soup

Japanse soep

Sushi & Sashimi or Tempura

Keuze tussen Sushi & Sashimi of Tempura

Chicken Thigh or Catch of the Day

Malse kippedij of Vis van het seizoen

Tenderloin Steak or Shrimps

Ossehaas of Garnalen

Chef's Dessert

Dessert van de dag

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#### INCLUDED IN THE MENU

Fried rice and green salad with seaweed.

Gebakken rijst en groene salade met  
zeewier

#### OPTIONALS

Fish dish in NAMI changed to 1/2 lobster + €16.50

Vis in NAMI vervangen door 1/2 kreeft

Fish dish in NAMI changed to Scallops + €4.00

Vis in NAMI vervangen door scallops

Main dish changed to 1/2 lobster + €8.50

Hoofgerecht vervangen door 1/2 kreeft

Main dish changed to wagyu + €45.00

Hoofgerecht vervangen door wagyu

# MENU

## TEPPANYAKI

### UMI €99

3 kind of appetizers

Drieluikje

Japanese soup

Japanse soep

Sushi & Sashimi or Tempura

Sushi & Sashimi or Tempura

Grilled Scallops

Gegrilde St.Jacobsschelpen

Tenderloin Steak or Shrimps

Ossehaas of garnalen

Chef's Dessert

Dessert van de dag

### KAZE €108

3 kind of appetizers

Drieluikje

Japanese soup

Japanse soep

Sushi & Sashimi or Tempura

Sushi & Sashimi or Tempura

½ Lobster

Gegrilde St.Jacobsschelpen

Tenderloin Steak or Shrimps

Ossehaas of garnalen

Chef's Dessert

Dessert van de dag

### TSUKI €125

3 kind of appetizers

Drieluikje

Japanese soup

Japanse soep

Sushi & Sashimi or Tempura

Sushi & Sashimi or Tempura

Chicken Thigh or Catch of the Day

Malse kippedij of Vis van het seizoen

½ Lobster

Gegrilde St.Jacobsschelpen

Tenderloin Steak or Shrimps

Ossehaas of garnalen

Chef's Dessert

Dessert van de dag

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#### INCLUDED IN THE MENU

Fried rice and green salad with seaweed.

Gebakken rijst en groene salade met zeewier

#### OPTIONALS

Main dish changed to 1/2 Lobster + €8.50

Hoofgerecht vervangen door 1/2 kreeft

Main dish changed to Wagyu + €45.00

Hoofgerecht vervangen door wagyu

# MENU TEPPANYAKI

## VEGETARIAN €60.00

Vegetarian Appetizer  
Vegetarische voorgerecht

Japanese Soup  
Japanse soep

Assorted Vegetable Tempura  
Malse kip

Vegetarian Sushi or Tofu Steak  
Assortiment van Vegetarische Sushi of Tofu  
Steak

Chef's Dessert  
Dessert van de dag

## KIDS €35.00\*

Nanban (Fried Salmon in a sweat and sour sauce  
Licht gefrituurde Zalm in een zoetzure saus

Japanese Soup  
Japanse soep

Chicken Thigh with Teriyaki Sauce and Fried rice  
Kippedij met Teriyaki saus en Gebakken rijst

Ice cream with Whipped cream  
Ijs met slagroom

*\*Te bestellen t/m 10 jaar*

# MENU SUSHI

## MINATO €70.00

3 Kinds of Appetizers  
Drieluikje

Japanese Soup  
Japanse soep

Sashimi or Tempura  
Keuze uit Sashimi of Tempura

Assorted Nigiri en Maki Sushi  
Verschilled soorten Nigiri en Maki Sushi

Chef's Dessert  
Dessert van de dag

## HANA €88.00

3 Kinds of Appetizers  
Drieluikje

Japanese Soup  
Japanse soep

Assorted Sashimi  
Keuze uit Sashimi of Tempura

Assorted Tempura  
Garnalen en groente Tempura

Assorted Nigiri and Maki Sushi  
Dessert van de dag

Chef's Dessert  
Dessert van de dag

# MENU ALACARTE \*

## APPETIZERS

Nanban €12.50

Fried Salmon marinated in a sweet and sour vinegraitte/ Gebakken zalm gemarineerd in een zoet en zure vinegraitte

Three kinds of appetizers €17.00

Drieluikje

Japanese Gyoza €13.00

Japane dumplings met kip en groente

Sushi & Sashimi €18.00

Voorgerecht van sushi en sashimi

## JAPANESE TEMPURA

Vegetable tempura €23.50

Verschillende soorten gefrituurde groentes

Shrimp tempura €28.00

Gefrituurde garnalen

Assorted tempura €26.00

Verschillende soorten gefrituurde groentes en gefrituurde garnalen

## DESSERT

Homemade ice cream €7.50

Huisgemaakte japans ijs

Chef's Dessert €14.00

Matcha en Witte chocolade pannacotta

## MAIN COURSES

Chicken Thigh €26.50

Malse kippedij

Fish of the season €29.50

Vis van het seizoen

Grilled Scallops €33.50

Gegrilde St. Jakobsschelpen

Tenderloin steak €39.50

Ossehaas

Shrimp €39.50

Garnalen

1/2 Lobster €48.00

1/2 kreeft

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*Seasonal grilled vegetables are included in the main dishes*

Gegrilde seizoensgroentes zijn inbegrepen in alle hoofdgerechten

## SIDE ORDERS

Steamed rice €4.00 / Fried rice €7.50

Gestoomde rijst / Fried rice

Japanese soup €4.50

Japans soep

Green salad with seaweed €5.00

Groene salad met zeewier

Grilled vegetables €12.50

Gegrilde seizoensgroentes

*\* only available to order on our sushibar, normal tables or in combination with a teppanyaki menu (when seated on one of the teppanyaki tables)*

# MENU

## ALACARTESUSHI\*

### SASHIMI €38.00

platter

Choice between Salmon, Tuna, Seabass, Scallops, Hamachi. Mix and Match is also possible.

### CHEF'S PLATTER €42

A mix of different kinds of sushi

### NIGIRI

per piece

Tamago (egg)	€4.50
Scallop	€5.50
Salmon	€6.00
Seabass	€5.50
Mackerel	€5.50
Ikura	€5.50
Shrimp	€5.50
Hamachi	€7.00
Tuna	€6.50
Unagi (grilled eel)	€7.50

### HANDROLL

Salmon	€8.95
Tuna	€9.95
California	€9.95
Tempura	€9.95
Mackerel	€9.95
Spicy Tuna	€9.95

### MAKI ROLLS

6 pieces

Maki tuna roll	€12.00
Maki cucumber roll	€7.50
Maki salmon roll	€11.00
Maki avocado roll	€8.00

### URAMAKI ROLLS

8 pieces

Salmon avocado roll	€20.00
California roll	€16.50
Spicy tuna roll	€16.50
Tuna mayo roll	€16.50
Tempura roll	€17.00
Dragon roll	€20.00

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# MENU

## DRINKS

### SOFTDRINKS €4.00

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Coca Cola, Cola Zero  
Fanta, Sprite, Cassis  
Bitter Lemon, Tonic  
Minute Made Apple, Orange  
Finley Ginger Ale

### TABLE WATER €8.50

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Staatl. Fachingen still 750ml  
Staatl. Fachingen pettilant 750ml

### APERITIFS & SPRITZ

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Martini Bianco, Rosso	€8.50
Campari	€8.50
Ruby Port, Tawny Port	€8.50
Pernod, Ricard, Sambucca	€8.50
Campari Spritz	€12.50
Aperol Spritz	€12.50
Limoncello Spritz	€12.50
Yuzu Spritz	€12.50
Kir, Kir Royal	€12.50

### MOCKTAILS €8.50

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Shirley Tempel  
*Grenadine - Ginger ale - Orange*

Hugo  
*Elderflower - Lime - Mint*

Sunset  
*Grenadine - Orange - Sprite*

### BEERS

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Asahi draft 25cl/50cl	€4.50/ €8.00
Sapporo, Kirin 33cl	€6.50
Grimbergen Blond 33cl	€4.50
Grolsch Radler 2.0% 30cl	€4.00
Grolsch 0.0% 30cl	€4.00

### COCKTAILS €14.50

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Kobe Martini  
*Yuzu - Vodka - Lemon*

Passionfruit Mojito  
*Passionfruit - Rum - Mint*

Negroni  
*Vermouth - Campari - Gin*  
*(with aperol is also available)*

Espresso Martini  
*Vodka - Tia Maria - Espresso - Baileys*

### GIN & TONIC

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Gordon's 0.0% Gin & Tonic €8.50  
*Rosemary & Cherries*

Gordon's Gin & Tonic €12.50  
*Lime & Mint*

Gin Mare & Tonic €13.50  
*Rosemary, Basil & Lemon*

Copperhead & Tonic €13.50  
*Orange & Mint*

Roku (Japan) €13.50  
*Ginger & Rosemary*

**Ume Shizuku** Kobe's signature GIN  
*Flavoured with Plum and Shizo* €15.50

# MENU

## DRINKS

### BRANDY & WHISKY

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Busnel Calvados Pays D'auge	€9.50
Marie Duffao Armagnac VSOP	€10.50
Courvosier VS	€11.50
Remy Martin Fine Cognac VSOP	€12.50

Jack Daniels	€7.50
Johnnie Walker Red Label	€8.50
Johnnie Walker Black Label	€10.50
Jameson Whisky	€9.50
Chivas Regal 12 Years	€13.00

#### JAPANESE

Tenjaku Blended Whisky	€13.50
Suntory Whisky Toki	€16.50
Suntory Whisky The Chita	€22.00
Mars Shinshu Maltage Cosmo	€25.00

### COFFEE & TEA

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Tea	€3.55
Japanese Green Tea	€4.50
Japanese Green Tea Pot	€6.50
Fresh Mint Tea	€5.50

Espresso	€4.00
Coffee	€4.00
Cappuccino	€4.50
Latte Macchiato	€4.50

Irish, Italian, Spanish, French, Bailey's Coffee	€13.50
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### LIQUORS €9.50

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Choya Plumwine (Japan)  
Disaronno  
Bailey's, Tia Maria  
Grand Marnier, Cointreau  
Licor 43  
Creme de Cassis  
Drambuie  
Limoncello  
Bacardi Carta Blanca  
Bacardi Spiced  
Jonge Jenever  
Ketel1 Gerijpte Jenever



No service charge is applied on the prices, the prices are subject to change without prior notice. We accept the following payments: Cash, Maestro, Mastercard, Visa, Kobe Giftcard (Gifty).

# THE STORY OF OUR WAGYU



We offer Japanese Ribeye wagyu from Japanese Wagyu cows that are raised in the warm climate and environment of Kagoshima Prefecture, located at the southwestern tip of the island of Kyushu which is the southernmost of the four main islands of Japan.

The cattle is raised following centuries old Japanese traditions and is fed for 840 days which results in A4/A5 quality Wagyu with a BMS of 12.

The Kagoshima 'Black' as the cow is called, has won the best wagyu award and the world's best steak award in 2022.

## **What are the characteristics of the Kagoshima Gyu?**

Kagoshima Black Beef is a brand of beef characterised by its melt-in-your-mouth texture and delicate but firm taste of meat and fat, which is created by well-balanced marbling with a low melting point called unsaturated fatty acid, interwoven in its fine and tender meat texture.

100 grams of WAGYU €85.00

100 grams of WAGYU in your teppanyaki menu instead of main course €45.00

**Wagyu is only available if you order it at least 24 hours in advanced and is subject to availability.**

